

NEW YEARS EVE 2015

PRIX FIXE MENU

STARTERS

CHOICE OF:

LOBSTER BISQUE
PUFF PASTRY / MICRO BASIL

ANISE-GINGER BRAISED PORK BELLY
CREAMY POLENTA

WARM HALOUMI CHEESE
WINTER HERBS / NICOISE OLIVES / BALSAMIC GASTRIC / EVOO

SALAD

CHOICE OF:

PROSCUITTO MELON SALAD
PROSCUITTO DI PARMA / MICRO MINT / VIOLAS / CHIVES / EVOO

ENDIVES & PEAR SALAD
RADICCHIO / CURLY AND BELGIAN ENDIVES / CHIANTI POACHED PEAR /
POINT REYES BLEU & WALNUT VINAIGRETTE

MAIN COURSE

CHOICE OF:

BEEF TENDERLOIN ROAST
TRUFFLE RAVIOLI / SNOW PEA LEAVES / BABY PEAS / TRUFFLE SAUCE

RECOMMENDED WINE: CONN CREEK ANTHOLOGY 2012 / 90 POINTS

COLORADO LAMB CHOP
GIGANTE BEANS / MORELS / ROASTED BABY PARSNIP / GREEN PEPPERCORN SAUCE

RECOMMENDED WINE: STAG'S LEAP 2012 / 91 POINTS

GINGER-SOY GLAZED CHILEAN SEA BASS
GREEN TEA SOBA NOODLE SALAD / TEMPURA SHISHITO PEPPERS / EDAMAME / PONZU VINAIGRETTE

RECOMMENDED WINE: CAKEBREAD CELLARS CHARDONNAY 2012 / 90 POINTS

MAINE LOBSTER
CAULIFLOWER / BEECH MUSHROOMS / BOK CHOY BUNDLES / FONDANT POTATO / GREEN CURRY PESTO

DESSERT

CHOICE OF:

CARAMEL CHEESE CAKE CRÈME BRULÉE
RASPBERRY GASTRIC

HAZELNUT CHOCOLATE CRUNCH
VANILLA BEAN CREAM

\$110 PER PERSON ++